

Safeguarding Food in a Complex and Unique Environment

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Who is HMSHost?



- We operate approximately 2800 restaurants, serving over 800,000 guests every day.
- We are in 82 airports
- 100 travel plazas
- and a half-dozen malls
- We have 75 commissaries

A Unique Mix of Restaurants





...Including fresh sushi and a hydroponic garden inside the airport.

Different Venues

Travel Plazas and Malls

- National and Regional Brands
- Delivery areas and BOH fairly secure
- Some outside storage



Airports

- National brands, regional brands, local brands, internal brands
- On-site commissaries, warehouse, food prep
- Off-site commissaries, warehouse, food prep
- In some cases, all of the above



Different Internal Logistics



Direct Delivery



Cross-Docking



Redistribution

Direct Delivery

Restaurant orders
product

Product delivered
directly to the
restaurant

Cross Docking

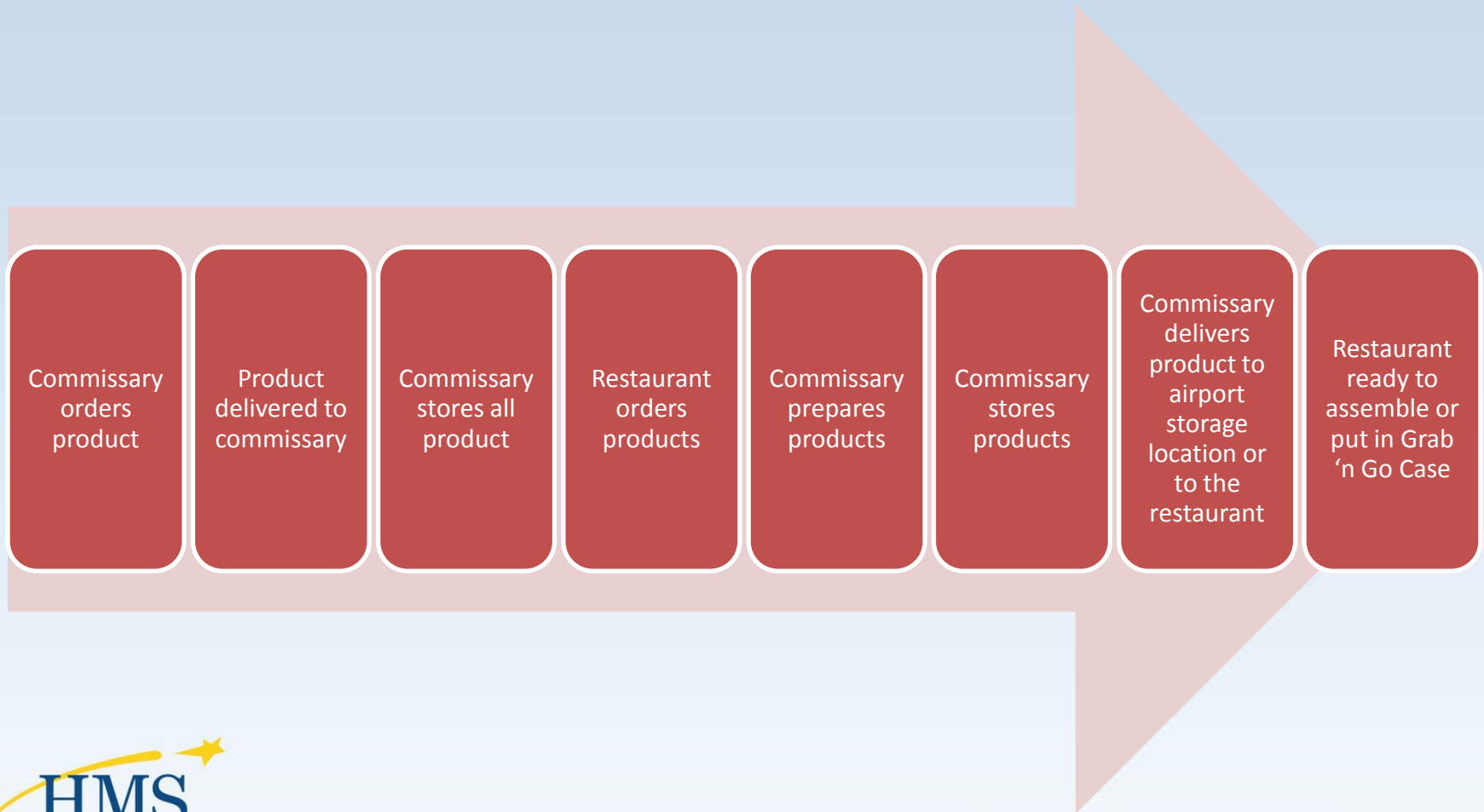
Restaurant or
commissary
orders product

Product
delivered to
loading dock

Product loaded
onto truck

Product
delivered to the
restaurant or
on-site receiving

Redistribution



Foreign objects

Buy
Local

Intentional
tampering

Unapproved
products

Unauthorized
access

Recalls



Food Defense

Global Purchasing Organization (GPO)

- First line of defense
- GPO qualifies suppliers
 - Food Safety
 - Quality Assurance
 - Recall Plan
 - Food Defense Plan
- Only purchase from approved vendors



An Autogrill Company 



Food Defense Small Supplier Program

Local farms, manufacturers or restaurant partners



Food Defense



SOP's

Receiving
Storage
Shipping
Preparation
Display



Training

ServSafe
OJT
MIT
Commissary



Audits

Monthly Audits
Third-Party Audits

Food Safety

Conclusion

- Keep it simple and use a common sense approach to food defense
- Make sure procedures are flexible to address the variations in our business model
- There is more work to be done...